

Agenda

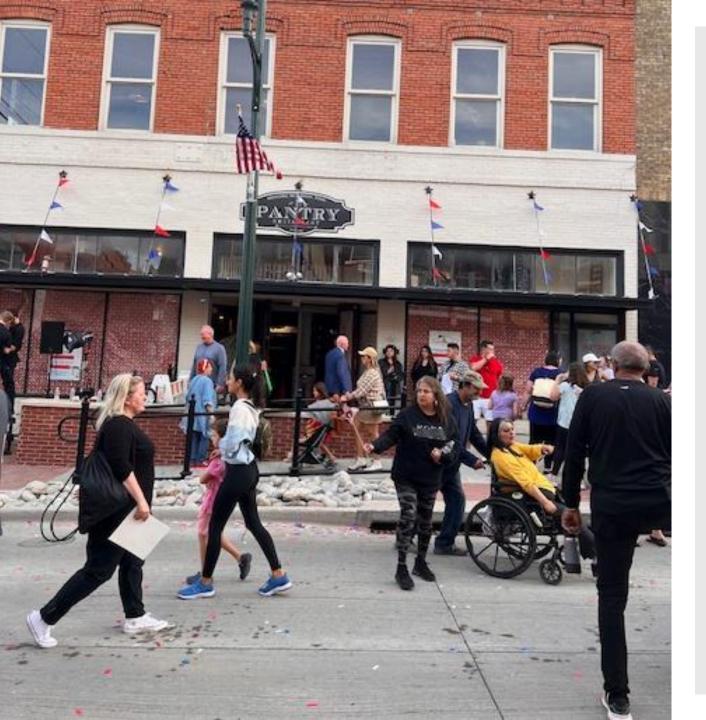
- Needs of the Building
- Current Scope of Work
- Fire Suppression
- o Opening Plans



New Concept: Aguasal

Mexican-Caribbean Dining

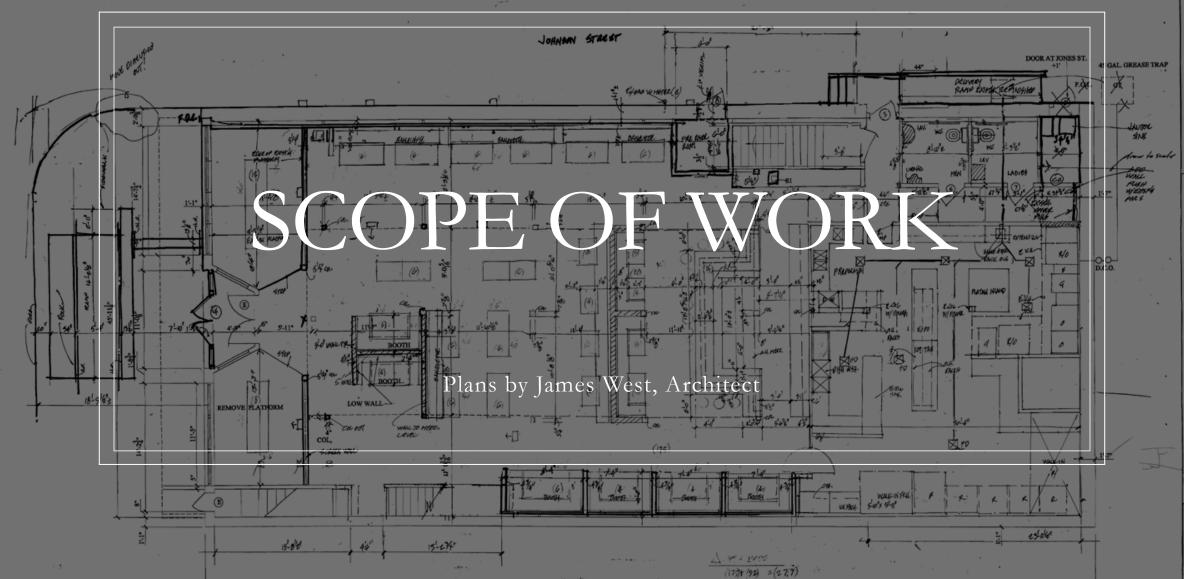


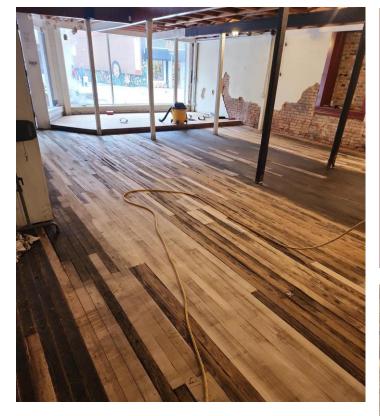


Building History

- The Pantry Restaurant
 - o Operated at 214 E Louisiana for 22 years
- Next Generation Restaurant
 - Major Renovation Needed:
 - Fire Safety
 - Structural
 - Consumer Health









Current Historic
Floor Repair
Progress

Seeking TIRZ Funds, MCDC Funds

- New Fire suppression system & alarms
- New 600 A power service
- Grease trap & sanitary sewer repairs
- Mezzanine overhead beam replacement
- Floor decay, column decay replacement
- ° Service ramp & step repair
- Historic restoration of windows
- Historic masonry restoration

Fire Suppression Scope & Cost

6" Underground service to the building, extend main from Louisiana St.

\$25k

Interior Fire Alarms

\$25k

Fire Riser Room

\$25k

Fire Suppression Springs throughout first floor, above and below the mezannine

\$125k

EST. 2024

AGUASAL OPENING APRIL/MAY

30 Jobs 2.5 MM in Revenue Coastal – Mexican – Agave & Rum



, pineapple, chili pepper, honey, cilantro.

Shrimp go, pineapple, chili pepper, honey, cilantro.

Tropical Honey-Chili Shrimp crispy shrimp, mango, pineapple, chili pepper, honey, cilantro. 14

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Summary

So What?

- Seeking MCDC grant for Fire Suppression as part of larger renovation scope
- Needed to occupy for the next-generation restaurant

Who Cares?

- Historic preservation
- New revenue creation
- Unique concept fit into downtown
- Job creation

Why Us?

- Already began repairs, investing LL / Tennant money into the project, seeking assistance
- History of restaurant success







